

# Dinner at Wildflower Cafe



## Soups

### Wildflower Seafood Chowder

Cup \$4.45 Bowl \$5.95

### Chef's Fresh Soups

Ask about today's selection

## Starters & Salads

Salad dressings made in house

### Crab Cakes \$10.95

Maryland style, zesty blue crab cakes, pan seared served with mustard and chive sauce

### Seared Ahi Tuna \$10.95

Sushi grade tuna, seared rare, served on Asian slaw with soy

### Wildflower Salad \$6.75

Mixed field greens with mango, feta and toasted walnuts tossed in poppy seed vinaigrette

### Caesar Salad \$6.95

Crisp romaine hearts, croutons, tossed with fresh Caesar dressing and fresh grated Parmesan cheese

### Cafe Salad \$6.25

Crisp romaine hearts, tomatoes, scallions, blue cheese tossed in basil vinaigrette

### Tomato Salad \$7.95

Vine ripe tomatoes, balsamic marinated shallots, fresh basil and olive oil

### Antipasto Salad \$7.95

Mixed field greens, tomato, onion, meats, and cheese tossed in our herb dressing

Add feta or blue cheese \$1.25

Consuming foods that are raw or undercooked such as meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illnesses.

18% gratuity may be added to parties of 6 or more and separate checks

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## **Café Selections**

*Served with your choice of house salad  
or cup of the Chef's Fresh Soup and Chef's accompaniments*

### **Grouper Wildflower \$19.95**

*Sautéed grouper with chives, tomato, blue crab claw meat and  
toasted almonds in Chardonnay cream*

### **Sunflower Chicken Breast \$15.95**

*Marinated tender chicken breast with whole  
grain mustard cream and fresh herbs*

### **Steak au Poivre \$19.95**

*Pepper seared New York Strip with brandy cream sauce*

### **Flounder Parmesan \$17.95**

*Pan fried flounder with leeks, artichokes and tomatoes*

### **Mediterranean Pasta \$14.95**

*Mushrooms, zucchini, artichokes, peppers, tomatoes, browned garlic,  
fresh basil, spicy tomato sauce over fettuccine - topped with feta cheese.  
Add Chicken or shrimp \$3.95*

### **Atlantic Salmon \$17.95**

*Seared salmon with fresh dill, Dijon mustard and cream*

### **Pork Schnitzel \$16.95**

*Pan-fried center cut pork loin cutlet served with  
tarragon demi-glace.*

### **Seafood Fettuccine \$16.95**

*Shrimp, scallops and crab in Chardonnay cream sauce  
tossed with fettuccine*

### **Blackened Ahi Tuna \$17.95**

*Sushi grade tuna, seared rare, served with roasted tomatoes, basil and garlic*

### **Sauerbraten \$16.95**

*German style pot roast with sweet and tart ginger sauce  
Split plate charge \$4.50*

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